



On Tap

Lancaster Liederkrantz Beer News

June 21, 2017

IPA – The Avery Brewing Co is located in Boulder, Colorado and has brewed quality craft beers since 1993. The Avery **24th Anniversary** Double IPA is this year's birthday beer. A celebratory Imperial IPA, it's brewed with Dark Munich, 2-Row, and Malted Wheat and hopped with Idaho 7, Simcoe and Vic's Secret southern hemisphere hops. London Ale yeast and Belgian candi sugar add complexity and heft. This current IPA tap item is a biggie at 9.4% ABV so sip slowly and enjoy.

Coming soon is Collusion's **Animorphus #9** Double IPA. The latest version in this series is brewed with wheat & oats, hopped with Belma, Mosaic & Chinook and doubly dry hopped with Huell Melon & Mosaic. According to the brewers in York, this 8% ale "packs a punch of sweet honeydew and melon from the Huell Melon, a German aroma hops, combined with the dankness from Mosaic:.

Be sure to check out the **Lindemans Kriek** from Brouwerij Lindemans in Vlezenbeek, Belgium, which should be on the Belgian tap very soon. This lambic is a sour and dry Belgian beer, fermented spontaneously with native airborne yeast; with the inclusion of cherries (or raspberries) as an alternative to the traditional use of hops as a flavoring in beer. This low alcohol beer, ABV: 3.5%, is deep red in color with a purplish-pink head. Enjoy the bouquet of freshly harvested cherries; this ale is sparkling, smooth, fruity and refreshing, finishing semi-dry.

Columbia Kettle Works **Miabock** returns for 2017 slightly toned down at 6.8% ABV and deftly hopped at 26 IBUs. This German Spring Bock is a strong golden lager w/ notes of bread, malty sweetness, and a refreshing finish.

If you enjoyed the **Lieder Kolsch** at Sommerfest or missed it, you can soon enjoy it at the club. Kolsch is a clear, top-fermented beer; fermented at warmer temperatures then conditioned by cold lagering. Indigenous to Cologne (Köln), it is a bright, straw-yellow hue similar to other beers brewed from mainly Pilsner malt. Kolsch is light to medium in body with medium hop bitterness. St. Benjamin Brewing in Phila custom made this traditional beer for our Sommerfest and now it is available for bar patrons.

The Staatliches Hofbräuhaus is a brewery in Munich, Germany owned by the Bavarian state government. It was begun in 1589 by William V, Duke of Bavaria, hence its name as "court brewery". William was tired of "importing" quality beer from Einbeck and desired a fresher, local product. The **Maibock** was created in 1614 due to the people of Munich's demand for a newer and stronger beer. Hofbrau Brew Master Elias Pichler curiously turned to the Einbeck brewing method; heating the beer to a very high temperature enabling longer fermentation. After some fiddling around, Pichler finally succeeded in creating a flavor as strong (7.2% ABV) as it was refreshing. Today Maibock is still made using Pichler's 400-year-old formula and enjoys its pale copper hue and malty flavor with hints of caramel. Tradition states that the first barrel of this full-bodied brew must be tapped the last week of April in time to be enjoyed for the whole merry month of May (or June!). Even though it's only around once a year, it is always worth the wait!

Following the very popular Monchshof Schwartzbier, patrons can next sample the **Einbecker** version of this tradition Bavarian lager. These slightly roasty/toasty beers pour a very dark brownish-ruby body with frothy khaki-tan cream head. Despite the color, they are light and refreshing to the taste with reasonable alcohol levels in the low 5% range.

Lancaster Liederkrantz Beer Guy - *Jim Weber*